

[54] **STABILIZATION OF PURIFIED COFFEE OIL**

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[56]

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[57]

**ABSTRACT**

Crude coffee oil is purified by removing substantially all of the diterpene esters by such means as acid treatment, chromatographic separation, steam vacuum distillation or high vacuum distillation. The purified coffee oil is then contacted with aqueous coffee extract in order to extract naturally-occurring antioxidants which will improve the stability of the purified coffee oil. The crude coffee oil may be obtained by pressing roasted coffee and/or water-extracted roasted coffee.

**4 Claims, No Drawings**